

# Milkshake IPA + toskawki

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **26**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (70.6%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	6
Grain	Płatki owsiane	1.5 kg (17.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Magnum	10 g	20 min	13.5 %
Boil	Magnum	10 g	10 min	13.5 %
Whirlpool	Equinox	20 g	---	13.1 %
Dry Hop	Equinox	20 g	---	13.1 %
Dry Hop	Equinox	20 g	---	13.1 %
Dry Hop	Equinox	20 g	---	13.1 %
Dry Hop	Equinox	20 g	---	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fm wlp 007	Ale	Liquid	10 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Truskawki	2000 g	Secondary	5 day(s)
Flavor	laktoza	500 g	Bottling	---